Course Code: 5759

A. Sports Nutrition And Wellness Practices

- Explain physical, emotional, social, psychological, spiritual, and cultural components of individual and family wellness and their impact on food choices.
 - describe concept of wellness;
 - discuss food choices for certain holidays, occasions, food traditions;
 - examine family's life-styles;
 - bring favorite snack at the beginning of the year and compare the <u>nutritional</u> value and number of calories in class
- 2. Explore wellness goals for teens, including contemporary issues such as nutrition, exercise, stress management, and use of tobacco, alcohol, and other drugs.
 - perform self-evaluation
 - evaluate body composition
 - set goals for personal wellness according to individual physical activities
 - keep a log/journal of daily diet for a given period
- 3. Research factors that influence health and wellness—some controllable and some not—such as exercise, sports, nutrition, stress, genetics, work environments, and life events.
 - research topic
 - conduct interviews, and prepare an oral class presentation

Course Code: 5759

- 4. Assess the impact of daily choices and behaviors on health and wellness.
 - evaluate good/bad choices made in life (based on review of case studies/speaker comments/video);
 - participate in and demonstrate activities for stress management such as yoga, breathing exercise, tai chi; progressive muscle relaxation, and biofeedback
- 5. Demonstrate physical activities and explain how they can improve health and wellness.
 - participate in line dancing, jumping rope, double dutch, walking, Special Olympics, wheelchair sports, and bicycling, volleyball, soccer, flag football
 - incorporate physical activities into daily routines wellness
 - monitor heart rate
 - document activities in daily activity journal and explain how they can improve health and

Course Code: 5759

B. Nutritional Needs of Individuals and Families

- 1. Assess the effects of overall individual dietary choices on present and future health, appearance, and peak performance.
 - analyze food and activity log/journal for a given period (what foods were eaten, when were they eaten daily, was breakfast eaten daily, amount of water intake)
 - discuss the importance of breakfast prepare a healthy breakfast
- 2. Research and describe how consumption of basic key nutrients during adolescence impacts quality of life, length of life, and sports.
 - name basic nutrients and their functions
 - discuss importance of calcium and folic acid
 - compare nutrient contents of various foods;
 - chart nutritional information on fast foods and/or processed foods (have students bring empty containers)
 - identify healthy food choices when eating out
- 3. Evaluate relationships among food choices, sports, and appropriate energy level to participate in various sports.
 - identify the importance of proper timing of meals for optimal energy
 - identify optimal nutrient content of meals/snacks for energy (for example: limiting simple sugars)
 - identify possible changes in individual eating habits for optimal sports performance
- 4. Research and create a plan to meet personal and family nutrition and wellness needs throughout the life cycle
 - formulate and present group projects for each stage of the life cycle—infancy, adolescence, puberty, teen, young adult, adult, and elderly

Course Code: 5759

- 5. Assess impacts of body image, diet fads, and eating disorders on sports nutrition and wellness.
 - bring in magazines, cut out pictures, and evaluate nutrition and wellness needs of subjects.
 - participate in extended discussion after watching videos on eating disorders (ex. "Dying to Be Perfect" and "Secret Between Friends").
 - bring in examples of diets from various places i.e. Internet or Enquirer or telephone poles.
 - identify signs of eating disorders.
- 6. Locate and evaluate products and information related to sports nutrition, food fads and fallacies, and overall health and wellness.
 - research dietary supplements, dietary aids, and dietary fads.
- 7. Calculate caloric values of basic nutrients (fats, proteins, and carbohydrates).
 - Create scenarios including people throughout the life cycle and determine the caloric values of nutrients if they eat the same meal.
 - Compare active and inactive persons of the same age and calculate the caloric values of meals if they eat the same thing or different meals.

Course Code: 5759

- C. Food Safety From Production To Consumption
 - 1. Identify conditions and practices that promote safe food handling.
 - define the basic food borne illnesses.
 - discuss proper storage temperatures (the video "Danger Zone").
 - 2. Identify food borne illnesses as a health issue for individuals and families.
 - determine food borne illnesses from given situations or foods; what could be done to prevent the illnesses i.e. chicken salad at a church potluck, refilling the container instead of cleaning it and filling it.
 - 3. Demonstrate safety and sanitation procedures when handling, preparing, storing, and serving food.
 - prepare a simple snack.
 - demonstrate proper hand washing techniques.
 - utilize ServSafe techniques.

Course Code: 5759

D. Nutrition and Wellness Needs of Individuals and Athletes

- 1. Apply USDA Dietary Guidelines, including the Food Guide Pyramid, in planning and preparing foods to meet nutrition and wellness needs.
 - categorize foods according to food groups.
 - play a food pyramid bingo game.
 - <u>introduce the six guidelines a daily lesson could be done for each</u> i.e. plan, prepare and evaluate a meal for a given guideline.
 - identify chemical names for sugar and sodium (bring in candy bars, chips, sodas, and look for the names).
 - research the amount of table sugar that is contained in one 8 oz. Soda.
 - demonstrate the actual difference between a baked potato and French fries (this can be done by having a potato with several teaspoons of oil to the side).
 - make posters advertising one of the guidelines to be displayed in the hallway or classroom.
 - use the computer to compute calories of given food.
 - use special computer software to plan meals.
- 2. Investigate food modifications made for athletes with nutritional challenges such as vegetarianism, diabetes, lactose intolerance, food allergies, and persons with special feeding needs.
 - complete a survey the first week of school, getting information regarding allergies, or special diet needs, allow students to share information if they choose to share.
 - discuss special dietary requirements of the various nutritional challenges and the modifications needed.
 - select and research a special dietary requirement as a project and present findings to class.
 - prepare a dish to address a particular challenge.

Course Code: 5759

3. Select and prepare healthy foods.

- identify and discuss the characteristics of healthy foods.
- select and prepare healthy foods and support selection with facts concerning why the selections are healthy .
- compile healthy recipes and evaluate for nutritional values and preparation process.
- prepare a healthy meal for the family and write a reflective report.
- compare early journal entries with current ones to identify dietary improvements.

4. Read food labels for nutritional content and make healthy choices when purchasing food.

- develop and complete a comparative chart with nutritional value from food labels.
- determine as a class which products are the healthiest- display the winners.

Course Code: 5759

E. Advertising and Sports Nutrition and Wellness Issues

- 1. Assess the impact of nutritional supplement advertising on sports nutrition and wellness.
 - role play and discuss appropriate advertisements.
 - identify and discuss nutritional supplement myths.
 - research nutrition supplements.
 - read an article and report back to class.

2. Assess the impact of physical fitness advertising on sports nutrition and wellness

- bring in examples of relevant advertisements.
- research exercise equipment .
- interview fitness directors.
- compare and contrast different gyms or fitness facilities (costs, supplement sales, equipment available, qualifications of staff, etc.).
- compare and contrast low and high-tech equipment and no equipment fitness.

Course Code: 5759

F. Career Paths

- 1. Identify opportunities for employment and entrepreneurial endeavors related to sports nutrition and wellness.
 - listen to speaker and take notes;
 - take a fieldtrip to observe or shadow a sports nutrition or fitness professional;
 - interview individuals who work in the sports nutrition and/or wellness field (dietician, coach, personal fitness trainer, science professionals)
 - summarize the roles and functions of individuals engaged in careers related to nutrition and wellness
- 2. Describe education and training requirements and opportunities for a variety of career paths related to sports nutrition and wellness.
 - research and discuss careers
 - · select and present research findings to the class
 - create a sports nutrition career brochure